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(54) Title: AN IMPROVED PROCESS FOR THE STABILIZATION OF 2-ACETYL-1-PYRROLINE, THE BASMATI RICE FLAVOURANT

(57) Abstract: The present invention provides an improved process for the stabilization of 2-acetyl-1-pyrroline, a basmati aroma producing principle, the said process comprising steps of: dissolving a binder in water containing few drops of an emulsifier, adding an ethanol solution of 2-acetyl-1-pyrroline, homogenizing for a time period of 3 to 5 minutes, and drying the solution to obtain the stabilized flavor 2-acetyl-1-pyrroline in a dispersible dry powder form.